

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application.

Listing of Claims:

1. (Currently Amended) A composition comprising:
 - (a) a fatty acid material selected from the group consisting of fatty acids, esters thereof, glycerides thereof, and mixtures thereof;
 - (b) a pectin compound; and
 - (c) an alginate compoundwherein the ratio of the pectin compound to the alginate compound is from about 0.1 to about 3, by weight.
2. (Original) A composition according to Claim 1 wherein the fatty acid material contains from 0 to about 6 double bonds and contains a fatty acid chain having from about 9 to about 25 carbon atoms.
3. (Original) A composition according to Claim 2 wherein the fatty acid material is selected from the group consisting of lauric acid, lauroleic acid, myristic acid, myristoleic acid, pentadecanoic acid, palmitic acid, palmitoleic acid, margaric acid, stearic acid, dihydroxystearic acid, oleic acid, ricinoleic acid, elaidic acid, linoleic acid, alpha-linolenic acid, dihomogamma-linolenic acid, eleostearic acid, licanic acid, arachidonic acid, arachidic acid, eicosenoic acid, eicosapentaenoic acid, behenic acid, erucic acid, docosahexaenoic acid, lignoceric acid, esters thereof, glycerides thereof, and mixtures thereof.
4. (Original) A composition according to Claim 3 comprising from about 0.0001% to about 10% of the fatty acid material, by weight of the composition.
5. (Cancelled)
6. (Currently Amended) A composition according to Claim ~~5~~ 4 which is a food or beverage composition.
7. (Original) A composition according to Claim 6 which is a beverage composition further comprising a beverage component selected from the group consisting of water, fruit juice, protein, tea, fruit flavors, botanical flavors, and mixtures thereof.

8. (Original) A composition according to Claim 7 wherein the total amount of the pectin compound and the alginate compound in the composition is from about 0.01% to about 0.2%, by weight of the composition.
9. (Original) A composition according to Claim 8 wherein the total amount of the pectin compound and the alginate compound in the composition is from about 0.01% to about 0.1%, by weight of the composition.
10. (Original) A composition according to Claim 9 which is a ready-to-drink beverage composition comprising at least about 70% water, by weight of the composition.
11. (Original) A composition according to Claim 10 wherein the ratio of the pectin compound to the alginate compound is from about 0.2 to about 0.8.
12. (Original) A composition according to Claim 11 wherein the pectin compound is a highly methylated non-amidated pectin.
13. (Original) A composition according to Claim 12 wherein the alginate compound has a ratio of mannuronic acid units to guluronic acid units of from about 0.1 to about 0.9.
14. (Original) A composition according to Claim 13 wherein the alginate compound has a ratio of mannuronic acid units to guluronic acid units is from about 0.1 to about 0.5.
15. (Original) A composition according to Claim 12 wherein the fatty acid material is selected from the group consisting of omega-3-fatty acids, esters thereof, glycerides thereof, and mixtures thereof.
16. (Original) A composition according to Claim 15 wherein the fatty acid material is selected from the group consisting of eicosapentaenoic acid, docosahexaenoic acid, esters thereof, glycerides thereof, and mixtures thereof.
17. (Original) A composition according to Claim 16 comprising from about 0.01% to about 3% of the fatty acid material, by weight of the composition.

18. (Original) A composition according to Claim 17 wherein the beverage component comprises fruit juice.
19. (Original) A composition according to Claim 18 having a pH of from about 2 to about 5.
20. (Original) A composition according to Claim 19 comprising orange juice.
21. (Original) A composition according to Claim 20 comprising from about 0.5% to about 2% of the fatty acid material, by weight of the composition.
22. (Original) A composition according to Claim 12 wherein the fatty acid material contains a fatty acid chain length of from about 11 to about 23 carbon atoms.
23. (Original) A composition according to Claim 22 wherein the fatty acid material is selected from the group consisting of lauric acid, lauroleic acid, myristic acid, myristoleic acid, pentadecanoic acid, palmitic acid, palmitoleic acid, margaric acid, stearic acid, dihydroxystearic acid, oleic acid, ricinoleic acid, elaidic acid, linoleic acid, alpha-linolenic acid, dihomogamma-linolenic acid, eleostearic acid, licanic acid, arachidonic acid, arachidic acid, eicosenoic acid, behenic acid, erucic acid, lignoceric acid, esters thereof, glycerides thereof, and mixtures thereof.
24. (Original) A composition according to Claim 23 wherein the fatty acid material contains from 0 to about 3 double bonds and contains a fatty acid chain length of from about 15 to about 17 carbon atoms.
25. (Original) A composition according to Claim 24 wherein the fatty acid material is selected from the group consisting of oleic acid, linoleic acid, esters thereof, and mixtures thereof.
26. (Original) A composition according to Claim 25 wherein when the fatty acid material comprises a fatty acid ester, the fatty acid ester is selected from the group consisting of methyl esters, ethyl esters, *n*-propyl esters, *iso*-propyl esters, *n*-butyl esters, *iso*-butyl esters, and mixtures thereof.
27. (Original) A composition according to Claim 26 wherein the fatty acid material is selected from the group consisting of ethyl oleate, ethyl linoleate, and mixtures thereof.

28. (Original) A composition according to Claim 27 which comprises from about 0.01% to about 5% of the fatty acid material.

29. (Original) A composition according to Claim 28 wherein the beverage component comprises protein selected from the group consisting of dairy protein, soy protein, and mixtures thereof.